Food Protection Trends
Index to Volume 30

AUTHOR INDEX

ACKERLEY, NYSSA, food transportation safety: characterizing risks and controls by use of expert opinion, 212

AKERS, CINDY, the summer of *Salmonella* in salsa: a framing analysis of the 2008 *Salmonella* outbreak linked to tomatoes and jalapenos, 628

ARRITT, FLETCHER M., use of linear models for thermal processing of acidified foods, 268

AUNG, MAY, background factors affecting the implementation of food safety management systems, 78

AVALO, ROCIO, impact of oregano and rosemary oleoresins on native microflora and *E. coli* O157:H7 growth on sliced and grated carrots, 404

BALL, BRITA, background factors affecting the implementation of food safety management systems, 78

BELK, KEITH E., inactivation of *Listeria monocytogenes* during reheating of frankfurters with hot water before consumption, 16; risk factors associated with prevalence of foodborne pathogens in rural households of Colorado with and without ruminant animals, 803

BERRANG, MARK E., *Listeria monocytogenes* biofilm formation on silver ion impregnated cutting boards, 168

BLACK, DARRYL G., retort cooling water bacteriological load and possible mitigation strategies for microbial buildup in cooling water, 160

BOERSIG, MICHAEL R., the role of pallets in microbial food safety, 576

BONTENBAL, EDWIN, influence of calcium lactate-calcium gluconate combination and other calcium salts or mixtures on the fate of salmonellae in artificially inoculated orange juice, 477

BOUMAN, SIMONE, influence of calcium lactate-calcium gluconate combination and other calcium salts or mixtures on the fate of salmonellae in artificially inoculated orange juice, 477

BOYER, RENEE, role of package type on shelf-life of fresh crab meat, 796

BRASHEARS, MINDY M., reduction of *Escherichia coli* O157:H7 in fresh spinach using Bovamine® meat cultures as a post-harvest intervention and its impact on sensory properties, 72

BREIDT, FREDERICK, use of linear models for thermal processing of acidified foods, 268

BROOKS, J. C., reduction of *Escherichia coli* O157:H7 in fresh spinach using Bovamine® meat cultures as a post-harvest intervention and its impact on sensory properties, 72

CHEN, JINRU, influence of calcium lactate-calcium gluconate combination and other calcium salts or mixtures on the fate of salmonellae in artificially inoculated orange juice, 477

CLIVER, DEAN O., the role of pallets in microbial food safety, 576

COUTURE, HÉLÈNE, safe endpoint temperature for cooking whole raw poultry: Health Canada recommendations, 580

CRANDALL, PHILIP G., dry heat thermal inactivation of *Listeria innocua* on deli slicer components, 588; consumer food safety perceptions of ready-to-eat deli foods in northwest Arkansas, 635

DAGAN, GILLIAN F., controlled vapor oven cooking and holding procedures used for the reduction of *Salmonella* and prevention of growth of *Clostridium perfringens* in boneless beef rib roasts, 223

DEWAAL, CAROLINE SMITH, an assessment of the burden of foodborne and waterborne diseases in three world regions, 2008, 483

DOETKOTT, DAWN K., characterization of multidrug-resistant *Salmonella enterica* subsp. *enterica* serovar Typhimurium var. Copenhagen and Typhimurium isolated from feedlot cattle, 273

DYKES, GARY A., a simple method to reduce *Listeria* in blast and holding chillers, 472

EBRECHT, A. C., optimization of methodology to enumerate *Lactobacillus delbrueckii* phages, 25

Food Protection Trends
Index to Volume 30

AUTHOR INDEX

ACKERLEY, NYSSA, food transportation safety: characterizing risks and controls by use of expert opinion, 212

AKERS, CINDY, the summer of *Salmonella* in salsa: a framing analysis of the 2008 *Salmonella* outbreak linked to tomatoes and jalapenos, 628

ARRITT, FLETCHER M., use of linear models for thermal processing of acidified foods, 268

AUNG, MAY, background factors affecting the implementation of food safety management systems, 78

AVALO, ROCIO, impact of oregano and rosemary oleoresins on native microflora and *E. coli* O157:H7 growth on sliced and grated carrots, 404

BALL, BRITA, background factors affecting the implementation of food safety management systems, 78

BELK, KEITH E., inactivation of *Listeria monocytogenes* during reheating of frankfurters with hot water before consumption, 16; risk factors associated with prevalence of foodborne pathogens in rural households of Colorado with and without ruminant animals, 803

BERRANG, MARK E., *Listeria monocytogenes* biofilm formation on silver ion impregnated cutting boards, 168

BLACK, DARRYL G., retort cooling water bacteriological load and possible mitigation strategies for microbial buildup in cooling water, 160

BOERSIG, MICHAEL R., the role of pallets in microbial food safety, 576

BONTENBAL, EDWIN, influence of calcium lactate-calcium gluconate combination and other calcium salts or mixtures on the fate of salmonellae in artificially inoculated orange juice, 477

BOUMAN, SIMONE, influence of calcium lactate-calcium gluconate combination and other calcium salts or mixtures on the fate of salmonellae in artificially inoculated orange juice, 477

BOYER, RENEE, role of package type on shelf-life of fresh crab meat, 796

BRASHEARS, MINDY M., reduction of *Escherichia coli* O157:H7 in fresh spinach using Bovamine® meat cultures as a post-harvest intervention and its impact on sensory properties, 72

BREIDT, FREDERICK, use of linear models for thermal processing of acidified foods, 268

BROOKS, J. C., reduction of *Escherichia coli* O157:H7 in fresh spinach using Bovamine® meat cultures as a post-harvest intervention and its impact on sensory properties, 72

CHEN, JINRU, influence of calcium lactate-calcium gluconate combination and other calcium salts or mixtures on the fate of salmonellae in artificially inoculated orange juice, 477

CLIVER, DEAN O., the role of pallets in microbial food safety, 576

COUTURE, HÉLÈNE, safe endpoint temperature for cooking whole raw poultry: Health Canada recommendations, 580

CRANDALL, PHILIP G., dry heat thermal inactivation of *Listeria innocua* on deli slicer components, 588; consumer food safety perceptions of ready-to-eat deli foods in northwest Arkansas, 635

DAGAN, GILLIAN F., controlled vapor oven cooking and holding procedures used for the reduction of *Salmonella* and prevention of growth of *Clostridium perfringens* in boneless beef rib roasts, 223

DEWAAL, CAROLINE SMITH, an assessment of the burden of foodborne and waterborne diseases in three world regions, 2008, 483

DOETKOTT, DAWN K., characterization of multidrug-resistant *Salmonella enterica* subsp. *enterica* serovar Typhimurium var. Copenhagen and Typhimurium isolated from feedlot cattle, 273

DYKES, GARY A., a simple method to reduce *Listeria* in blast and holding chillers, 472

EBRECHT, A. C., optimization of methodology to enumerate *Lactobacillus delbrueckii* phages, 25

EGLEZOS, SOFRONI, a simple method to reduce *Listeria* in blast and holding chillers, 472

FARBER, JEFFREY M., safe endpoint temperature for cooking whole raw poultry: Health Canada recommendations, 580

FRANK, JOSEPH F., *Listeria monocytogenes* biofilm formation on silver ion impregnated cutting boards, 168

GIBSON, MICHAEL J., controlled vapor oven cooking and holding procedures used for the reduction of *Salmonella* and prevention of growth of *Clostridium perfringens* in boneless beef rib roasts, 223

GLEESON, THOMAS, safe endpoint temperature for cooking whole raw poultry: Health Canada recommendations, 580

GRAGG, SARA E., reduction of *Escherichia coli* O157:H7 in fresh spinach using Bovamine® meat cultures as a post-harvest intervention and its impact on sensory properties, 72

GUGLIELMOTTI, D. M., optimization of methodology to enumerate *Lactobacillus delbrueckii* phages, 25

HACKNEY, CAMERON, role of package type on shelf-life of fresh crab meat, 796

HAMILTON, ROBERT D., agrosecurity awareness curriculum design, delivery and evaluation with first responders to agricultural and food emergencies, 340

HARRISON, JUDY A., agrosecurity awareness curriculum design, delivery and evaluation with first responders to agricultural and food emergencies, 340

HOPKINS, KIM, safe endpoint temperature for cooking whole raw poultry: Health Canada recommendations, 580

HUANG, BIXING, a simple method to reduce *Listeria* in blast and holding chillers, 472

IHRY, TIMOTHY C., inter-agency public health collaborations: western states *Escherichia coli* O157:H7 investigation association with ground beef, 528

INVESTIGATION TEAM, THE, inter-agency public health collaborations: western states *Escherichia coli* O157:H7 investigation association with ground beef, 528

IRLBECK, ERICA GOSS, the summer of *Salmonella* in salsa: a framing analysis of the 2008 *Salmonella* outbreak linked to tomatoes and jalapenos, 628

JAHNCKE, MICHAEL, role of package type on shelf-life of fresh crab meat, 796

JAYARATNE, K. S. U., agrosecurity awareness curriculum design, delivery and evaluation with first responders to agricultural and food emergencies, 340

JENSON, IAN, how effective is sponge sampling for removing bacteria from beef carcasses? 336

KENDALL, PATRICIA A., inactivation of *Listeria monocytogenes* during reheating of frankfurters with hot water before consumption, 16; risk factors associated with prevalence of foodborne pathogens in rural households of Colorado with and without ruminant animals, 803

KENNEDY, JAMES E., controlled vapor oven cooking and holding procedures used for the reduction of *Salmonella* and prevention of growth of *Clostridium perfringens* in boneless beef rib roasts, 223

KHAITSA, MARGARET L., characterization of multi-drug-resistant *Salmonella enterica* subsp. *enterica* serovar Typhimurium var. Copenhagen and Typhimurium isolated from feedlot cattle, 273

KISSLER, BONNIE W., inter-agency public health collaborations: western states *Escherichia coli* O157:H7 investigation association with ground beef, 528

KOZAK, GOSIA K., safe endpoint temperature for cooking whole raw poultry: Health Canada recommendations, 580

KWON, JUNEHEE, food safety training needs assessment for independent ethnic restaurants: review of health inspection data in Kansas, 412

LANGE, RACHEL, food transportation safety: characterizing risks and controls by use of expert opinion, 212

LEJEUNE, JEFFREY T., risk factors associated with prevalence of foodborne pathogens in rural households of Colorado with and without ruminant animals, 803

LINDSAY, DENISE, pathogens associated with biltong product and their *in vitro* survival of hurdles used during production, 532

LIU, PEI, food safety training needs assessment for independent ethnic restaurants: review of health inspection data in Kansas, 412

LORIMER, MICHELLE, how effective is sponge sampling for removing bacteria from beef carcasses? 336

MARCY, JOHN, dry heat thermal inactivation of *Listeria innocua* on deli slicer components, 588

MARTIN, ELIZABETH M., dry heat thermal inactivation of *Listeria innocua* on deli slicer components, 588

MEDEIROS, LYDIA C., risk factors associated with prevalence of foodborne pathogens in rural households of Colorado with and without ruminant animals, 803

MEIKLE, PAULETT, safe endpoint temperature for cooking whole raw poultry: Health Canada recommendations, 580

MEINERSMANN, RICHARD J., *Listeria monocytogenes* biofilm formation on silver ion impregnated cutting boards, 168

MILILLO, SARA R., consumer food safety perceptions of ready-to-eat deli foods in northwest Arkansas, 635

MOREIRA, MARIA R., impact of oregano and rosemary oleoresins on native microflora and *E. coli* O157:H7 growth on sliced and grated carrots, 404

NAIDOO, KESHIA, pathogens associated with biltong product and their *in vitro* survival of hurdles used during production, 532

O'BRYAN, CORLISS A., dry heat thermal inactivation of *Listeria innocua* on deli slicer components, 588

OLOYA, JAMES, characterization of multidrug-resistant *Salmonella enterica* subsp. *enterica* serovar Typhimurium var. Copenhagen and Typhimurium isolated from feedlot cattle, 273

PENDLETON, SEAN, dry heat thermal inactivation of *Listeria innocua* on deli slicer components, 588

PHAN, THUY, safe endpoint temperature for cooking whole raw poultry: Health Canada recommendations, 580

PODOLAK, RICHARD, retort cooling water bacteriological load and possible mitigation strategies for microbial buildup in cooling water, 160

PONCE, ALEJANDRO G., impact of oregano and rosemary oleoresins on native microflora and *E. coli* O157:H7 growth on sliced and grated carrots, 404

REINHEIMER, J. A., optimization of methodology to enumerate *Lactobacillus delbrueckii* phages, 25

RICKE, STEVEN C., dry heat thermal inactivation of *Listeria innocua* on deli slicer components, 588; consumer food safety perceptions of ready-to-eat deli foods in northwest Arkansas, 635

RING, MICHAEL V., general interest report — innovations in printing technology can help boost food safety, 491

RIPPEN, TOM, role of package type on shelf-life of fresh crab meat, 796

ROBERT, NADINE, an assessment of the burden of foodborne and waterborne diseases in three world regions, 2008, 483

ROBERTS, KEVIN R., food safety training needs assessment for independent ethnic restaurants: review of health inspection data in Kansas, 412

RODRIGUEZ-MARVAL, MAWILL, inactivation of *Listeria monocytogenes* during reheating of frankfurters with hot water before consumption, 16; risk factors associated with prevalence of foodborne pathogens in rural households of Colorado with and without ruminant animals, 803

ROURA, SARA I. impact of oregano and rosemary oleoresins on native microflora and *E. coli* O157:H7 growth on sliced and grated carrots, 404

SANDEEP, K. P., use of linear models for thermal processing of acidified foods, 268

SEAGER, TRENTON, how effective is sponge sampling for removing bacteria from beef carcasses? 336

SEIDEMAN, STEVE, consumer food safety perceptions of ready-to-eat deli foods in northwest Arkansas, 635

SERTKAYA, AYLIN, food transportation safety: characterizing risks and controls by use of expert opinion, 212

SEYS, SCOTT A., inter-agency public health collaborations: western states *Escherichia coli* O157:H7 investigation association with ground beef, 528

SHANKLIN, CAROL W., food safety training needs assessment for independent ethnic restaurants: review of health inspection data in Kansas, 412

SHANNON, ERIN, dry heat thermal inactivation of *Listeria innocua* on deli slicer components, 588

SHELTON, WINSTON L., controlled vapor oven cooking and holding procedures used for the reduction of *Salmonella* and prevention of growth of *Clostridium perfringens* in boneless beef rib roasts, 223

SNYDER, JR., O. PETER, controlled vapor oven cooking and holding procedures used for the reduction of *Salmonella* and prevention of growth of *Clostridium perfringens* in boneless beef rib roasts, 223

SOFOS, JOHN N., inactivation of *Listeria monocytogenes* during reheating of frankfurters with hot water before consumption, 16; risk factors associated with prevalence of foodborne pathogens in rural households of Colorado with and without ruminant animals, 803

STONE, WARREN, retort cooling water bacteriological load and possible mitigation strategies for microbial buildup in cooling water, 160

SUÁREZ, V. B., optimization of methodology to enumerate *Lactobacillus delbrueckii* phages, 25

SUMNER, JOHN, how effective is sponge sampling for removing bacteria from beef carcasses? 336

SUMNER, SUSAN, role of package type on shelf-life of fresh crab meat, 796

TABE, EBOT S., characterization of multidrug-resistant *Salmonella enterica* subsp. *enterica* serovar Typhimurium var. Copenhagen and Typhimurium isolated from feedlot cattle, 273

TAMPLIN, MARK L., how effective is sponge sampling for removing bacteria from beef carcasses? 336

THYGESEN, STEVEN, a simple method to reduce *Listeria* in blast and holding chillers, 472

TIAN, XUMAN AMANDA, an assessment of the burden of foodborne and waterborne diseases in three world regions, 2008, 483

TURNER, ROSEMARY, inter-agency public health collaborations: western states *Escherichia coli* O157:H7 investigation association with ground beef, 528

TYLER, CARLA GUTIERREZ, role of package type on shelf-life of fresh crab meat, 796

VAN LOO, ELLEN J., consumer food safety perceptions of ready-to-eat deli foods in northwest Arkansas, 635

WILCOCK, ANNE, background factors affecting the implementation of food safety management systems, 78

WITMER, JACQLYN, an assessment of the burden of foodborne and waterborne diseases in three world regions, 2008, 483

YEN, WEN, S. F., food safety training needs assessment for independent ethnic restaurants: review of health inspection data in Kansas, 412

SUBJECT INDEX

Agrosecurity, 340

Bacteria, 336

Biltong product, 532

Clostridium perfringens, 223

Cooling water, 160

Crab meat, 796

Disease
- foodborne, 483
- waterborne, 483

Escherichia coli O157:H7, 72, 404, 528

Foodborne pathogens, 803

Food safety, 491
- management systems, 78
- microbial, 576
- perceptions, 635
- training, 412
- transportation, 212

Ground beef, 528

Health
- Canada, 580
- inspection, 412

Lactobacillus delbrueckii, 25

Listeria, 472
- *innocua*, 588
- *monocytogenes*, 16, 168

Pallets, 576

Poultry, 580

Salmonella, 223
- *enterica*, 273
- outbreak, 628

Salmonellae, 477

Sponge sampling, 336

Thermal processing, 268

INDEX OF IAFP

Food Protection Trends departments
- advertising index, 52, 141, 192, 249, 314, 385, 453, 507, 553, 607, 775, 839
- coming events, 51, 139, 189, 247, 312, 383, 451, 505, 552, 606, 773, 832
- industry products, 48, 132, 180, 238, 293, 370, 431, 501, 548, 601, 769, 828
- new members, 40, 126, 174, 232, 286, 363, 424, 496, 540, 594, 764, 824
- what's happening in food safety, 42, 128, 176, 235, 289, 366, 428, 498, 545, 597, 765, 826
- *Journal of Food Protection*® table of contents, 53, 142, 193, 250, 316, 386, 454, 509, 557, 609, 777, 841

IAFP
a note from the scientific editor, 3
call for secretary nominations, 539
commentary from the executive director, 14, 70, 158, 210, 266, 334, 402, 470, 526, 574, 626, 794
committee, PDG, task force and affiliate council mission statements, 822
executive board highlights, 32, 231, 493
executive board response to committee recommendations, 748
highlights of IAFP's Latin America symposium on food safety, 816
highlights from the China international food safety & quality conference & expo 2009, 30
highlights from the Dubai international food safety conference, 282
highlights from the sixth European symposium on food safety, 494
IAFP Asia Pacific symposium on food safety highlights, 122
IAFP's fifth European symposium on food safety abstracts, 87
IAFP's gold sustaining member profiles, 346
reflections of your president, 524, 572, 624, 792
secretary election announcement, 281
secretary election announcement, 120, 172
sustaining members, 9, 65, 153, 205, 261, 329, 397, 465, 521, 569, 621, 789
Turkish food safety association, first food safety congress highlights, 124
Vickie's view from your president, 12, 68, 156, 208, 264, 332, 400, 468

IAFP annual meeting
activities, 136, 184, 244, 304, 378, 442
award recipients, 436
award winners, 650
Black Pearl award winner, 674
call for award nominations, 38
committee meetings, 437
committee minutes, 714
executive board meeting topics, 711
exhibitors, 306, 756
general information, 137, 185, 245, 305, 379, 443
IAFP 2010 in review, 644
Ivan Parkin lecture, 242, 302, 374, 438, 676
John H. Silliker lecture, 243, 303, 375, 439, 679
minutes of the 2010 annual business meeting, 712
preliminary program, 241, 301, 377, 441
registration rates, 382, 446
session summaries, 686
silent auction results, 754
special contributors and sponsors, 440, 613
student travel scholarships, 682
workshops, 308, 380, 444

2011 call for award nominations, 762, 818

INDEX OF ADVERTISERS

3M Microbiology, 57, 257, 391, 459, 561

AES Chemunex, 314, 453

ASM Press, 607

BD Diagnostics, Back Cover, Issue 1; 147, 255, 393, Inside Front Cover, Issue 8; Inside Front Cover, Issue 9; 565

ClorDiSys, 77, 191, 230, 315, 385, 450, 482, 554, 579, 617, 820

Diversey, 517, 563, Back Cover, Issue 11; Inside Front Cover, Issue 12

DNV, 284

DuPont Qualicon, Back Cover, Issue 3; Inside Front Cover, Issue 5; Inside Front Cover, Issue 7; Back Cover, Issue 10

Ecolab Inc., 434

Idaho Technology, Inc., 5, 188, 285, 321, 389, Inside Front Cover, Issue 8; 515, 615

MATRIX MicroScience, Inc., Back Cover, Issue 2; 149, Back Cover, Issue 4; 297, Back Cover, Issue 6; 435, Back Cover, Issue 8; Back Cover, Issue 9; Inside Front Cover, Issue 10; Inside Front Cover, Issue 11; Back Cover, Issue 12

MicroBioLogics, 299, 423, 513

Nasco, 279, 411, 492

NSF International, 507

Quality Management, Inc., 61, 311, 422, 508, 593, 785

R & F Laboratories, 634, 802

SDIX, Back Cover, Issue 5; Back Cover, Issue 7